Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 8-31-De Day: Thursday					
BREAKFAST – A	Arrival Time:	Office Office	r's Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Egg muchin & Barrow		145	
Hot Cereal	150 or More	Cycil Exuit			
Juice	40	Size			
Milk	38 - 40	wife			
LUNCH – Arriva No. of Meals: Description	Actural Temperature	Menu/How meal is cooked	er's Signature	Arrival Temp	Reheated Temp
Meat	110 - 140			153	1 2011
Stew	160 or more	Steed sust potition			
Hot Starch	150 or more	diviner volls			
Hot Vegetables	160 or more	Hong Jew			
Canned fruits/Pudding	40 or less	MIL			
<u> </u>		Unio			
		·			
DINNER - Arri No. of Meals:	val Time:	Office	er's Signature	>:	
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion		Reheate Temp.
Meat	110 - 140	Grand bedy Stirting Vice		155	1
Stew	160 or more	Truck Duisa Sout			
Soup	175 or more	dinner voll			

Generally, Temperature standard are:

Hot Vegetables

Milk

Canned fruits/Pudding

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more

160 or more

40 or less

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 09-30-	06	Day:	vednesd	ay	
BREAKFAST – A No of Meals:	arrival Time:	Officer's S	ignature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Steamed rice	2/3C.	149	1
Hot Cereal	150 or More	Scrombled coors	1/20.		
luice	40	wheat toast	I PC.		
Milk	38 - 40	Juice & milk	iea.		
		Jelly & margarine	iea.		
		chocotate chip toonies	2 PCS.		
		apple (Fresh Fruits)	iea.		
LUNCH – Arriva No. of Meals:	l Time:	1225 Officer's	Signature:	<u>Eb</u>	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheate Temp
Meat	110 - 140	HAMBURGOR STURK W/ BROWY	362.	163	
Stew	160 or more	BUTTERED MASHED POTATOLS	1/2 0.		
Hot Starch	150 or more	SANTOED GENEN, WING STRING BEATH	3/4 C		
Hot Vegetables	160 or more	FRUIT SMEAND	1/2 e.		
Canned fruits/Pudding	40 or less	DIMMOR ROLL DEN. / MARGARINA	204-		
		SIMBERET & CHAMIQUES CAKE	160.		
		Thice mick samowich 10%.	1013.		
DINNER – Arriv No. of Meals:		/710 Officer's	Signature	· · · · · · · · · · · · · · · · · · ·	7
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp
Meat	110 - 140	Rice	1/2 0.	164	, cinp.
Stew	160 or more	Herbed Pork Loin	302	100-1	
Soup	175 or more	Green Pea & Cauhflower Salad	1/20		
Hot Vegetables	160 or more	Dinner rolls	Tea.		
Canned fruits/Pudding	40 or less	Butter	lea-		
Milk	40 or Less	mandorn oranges	1/2C.		
		MITK/Sandwich	1 ea		
		Quantity/Portion:			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Sinday

BREAKFAST – A No of Meals:	Arrivai 11me:	Officers	Signature:_	<u></u>	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Blue berny Fancaves	3 POS.	140	
Hot Cereal	150 or More	Grilled Ham	202.		
Juice	40	Juice & milk	iea.		
Milk	38 - 40	margarine & symp	leq.		
		Banana (Fresh Fwit)	lea.		
LUNCH - Arriva No. of Meals: Description	Actural	Menu/How meal is cooked	Signature: Quantity	Arrival	Reheate
Description	Temperature	Month and a cooled		Temp	Temp
Meat	110 - 140	Chicken Konbruch	302		
Stew	160 or more	stance oce	a/sc.	145	
Hot Starch	150 or more	sauted hood sown varies	3/4c.		<u> </u>
Hot Vegetables	160 or more	Titas a/ maneine	2 200		
Canned fruits/Pudding	40 or less	Fresh Bland ma Rut	1 cup		
		milk & Jucce	1c.2%		
	Gneeks	Sandwid	1 each	l .	<u> </u>
DINNER – Arri	val Time:	Officer's	s Signature	:	
No. of Meals:			10		Reheat
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Temp
Meat	110 - 140	TRQ Fish who some rice		150	
Stew	160 or more	Linner voll			
Soup	175 or more	aspenges is cheese fance			
Hot Vegetables	160 or more	1			

Generally, Temperature standard are:

Canned fruits/Pudding

Milk

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more

40 or less

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date:	24/00	Day:	8/26/0	to Sort	:
BREAKFAST - A	Arrival Time	: 0655 Officer's	Signature:_	ŦĠ	
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
Eggs/Omelet	Temperature	Chilled Juice	1/0 -	Temp.	Temp.
Hot Cereal	150 or More	~	1/20.	1 71 6	-
Juice	40	Pumpkin Sons av Atoli Bolled Egge Pereled	1 Bol ea.	17Le	:
Milk	38 - 40	1001-04	2 ca.		
		Twist Bried Margarine and 2 Jelly	1 200.		
		2% Milk	1 dea		+
		Graham Cracker	10.		
		Cit white Of accep	1	1	
LUNCH - Arriva	ıl Time: <u>/</u>	Officer's	Signature:	The state of the s	<u>~</u>
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	CHCKEN CURRY	1 scp	170	
Stew	160 or more	STORMOS PICE	1500		
Hot Starch	150 or more	STIR PRIOD WEBOTHELES	1540		
Hot Vegetables	160 or more	DIMAGN ROCC ,	2 1000.		
Canned fruits/Pudding	40 or less	MARGARIA JON. / GRAPE	1 Bare.		
		SANDWICH	16A.		
		MICK ION.) JUICE	ICA.		
DINNER – Arri No. of Meals:	val Time:	/7/5 Officer's	Signature	Por	>
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Rice	2/3 Cm	1 (20)	
Stew	160 or more	Beef histeak	302/		
Soup	175 or more	Soup	10:		
Hot Vegetables	160 or more	Seacone 2 Convote	160		

Generally, Temperature standard are:

Canned fruits/Pudding

Milk

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more

40 or less

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

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Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 0.2/25/	06	Day:	· & í		<u> </u>
BREAKFAST – A	Arrival Time: D3	Officer's S	Signature:_	9/	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Artival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	CHILLOR I WEV	h		
Hot Cereal	150 or More	cintrum.	1/2		
Juice	40	sexamples oral	V		
Milk	38 - 40	applo within	2		
		ielly	,		
		andk	1,		
LUNCH – Arriva No. of Meals: Description	l Time:\	Menu/How meal is cooked	Signature:	Arrival	Reheated
Description	Temperature	Menu/now meal is cooked	Quantity	Temp	Temp
Meat	110 - 140	Tender roest beef You due	302	100	
Stew	160 or more	Steamed Dec	2/3c.		
Hot Starch	150 or more	butter2 corrole	1/2 C.		
Hot Vegetables	160 or more	verelebe college, sold			
Canned fruits/Pudding	40 or less	Home made wheat Roll of managing	2 pcs		
		Red Courted della			
	Snowes	sandinal milk	10.2%		
DINNER – Arriv No. of Meals:	val Time:	1700 Officer's	s Signature		
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Rice.	2/3C	159	20115
Stew	160 or more	fish w Hartar sauce	303		
Soup	175 or more	MISO SOUN	10.		
Hot Vegetables	160 or more	Green beans	1/2.6		
Canned fruits/Pudding	40 or less	Chine Capbage / Carvots/bell Pe			
Milk	40 or Less	Dinnervolls/butter	lea.		
		Oranger Imills / Sandwich	Isa.		
Generally, Tempera	ture standard	Quantity/Portion	1:	l: handful: sli	ces; slabs:

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 08/24/0		Day:		1	
BREAKFAST – A	Arrival Time:	Officer's S	ignature:_	2	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Severely touch suprami	3	195	
Hot Cereal	150 or More	Manly some			
Juice	40	Markenna	2		
Milk	38 - 40	Europy Bacon	2		
		milk	(
		jules	1/2		
Y TINIOYY	1.50	0.01		4	
LUNCH - Arriva No. of Meals:	l Time:	Officer's S	Signature:	-4	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	oven torked crison chaken	302	153	
Stew	160 or more	over brown new Poletre	lc.		
Hot Starch	150 or more	Scoon Peas	1/2c.		
Hot Vegetables	160 or more	carrols Rayon pineaght soled			
Canned fruits/Pudding	40 or less	Homemodewht soll of maryerine	2 pes		
		lach apple	1		
	Snooks	sandwich & mille	2%		
DINNER - Arriv	val Time:	7700 Officer's	Signature	: Bn	7
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated
Meat	110 - 140	Rice	2/3 C	164	
Stew	160 or more	FORK BISTERK	302	1, 3,	
Soup	175 or more	Sours	10,		
Hot Vegetables	160 or more	Crabe Broccoli Salad	名C.		;
Canned fruits/Pudding	40 or less	Dinner rolls/butter	1		-
Milk	40 or Less	Hear halves	2-ea.		
		Sur Cockies	IRR		
	<u> </u>	Milk Esanduich Quantity/Portion:	Tea.		
 Vegetables a 	ms and Hot Cere	eals: 150 Deg. F, or more Deg. F, or more Scoops; cups, tblsn Each; pieces; etc		; handful; sli	ces; slabs;

Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Milk Products: 40 Deg. F, or less

Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A No of Meals:	rrival Time:	Officer's S	ignature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled eggs	1/2C.	140	
Hot Cereal	150 or More	Hash Browned Potatoes	YZC.		
Juice	40	Buttered wheat toasts	ZPC.		
Milk	38 - 40	Chined trice	1/2c.		
	1		1 ea		
		SPUIN YA TRUIK	, Cu		
		Charolate chia cookie	2 ea.		
LUNCH - Arriva	l Time:	Chooligte chip cookie	2 ea.	A)	
LUNCH - Arrival	Actural	Chooligte chip cookie	1	Arrival	Reheate
No. of Meals:	Actural Temperature	Chocolate chip cookie Officer's Menu/How meal is cooked	2 eQ. Signature:	Arrival Temp	Reheate Temp
No. of Meals: Description	Actural	Charolate chip cookie Officer's Menu/How meal is cooked Old Padusa mealland	Signature: Quantity 302	Arrival Temp	4
No. of Meals: Description Meat	Actural Temperature 110 - 140	Chocolate chip cookie Officer's Menu/How meal is cooked Old Jahren meallang bulled med poletic	2 eq. Signature: Quantity 302—	Arrival Temp	4
No. of Meals: Description Meat Stew	Actural Temperature 110 - 140 160 or more	Chocolate chip cookie Officer's Menu/How meal is cooked Old Padmon mealland buttered med polisher Beeson much peac & cooks	Quantity 302 Yec.	Arrival Temp	4
No. of Meals: Description Meat Stew Hot Starch	Actural Temperature 110 - 140 160 or more 150 or more	Chocolate chip cookie Officer's Menu/How meal is cooked Old Padura meable of bulled med poletic Beeson much peac & curk Homendall with odl of margoin	Signature: Quantity 302 Yell Yell 2 2 200	Arrival Temp	4
No. of Meals: Description Meat Stew Hot Starch Hot Vegetables	Actural Temperature 110 - 140 160 or more 150 or more 160 or more	Chocolate chip cookie Officer's Menu/How meal is cooked Old Padmon mealland buttered med polisher Beeson much peac & cooks	Signature: Quantity 302 Yell Yell 2 2 200	Arrival Temp	4

Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Porle Adoba	15cp.	160	
Stew	160 or more	Steamed Rice	(scp		,
Soup	175 or more	Union soup	1/2 crep		
Hot Vegetables	160 or more	Mandenne	1/2 cup		
Canned fruits/Pudding	40 or less	dinner roll	tpc.		
Milk	40 or Less	freemost, butter	lea.		
				1	1

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

Ica.

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: <u>08/22/0</u>	6	Day	y:		
BREAKFAST – A	Arrival Time	: 06 55 Off	icer's Signature:_	2/	- Control of the Cont
Description	Actural Temperature	Menu/How meal is cooked	. Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Capcarun			
Hot Cereal	150 or More	Stansolut Males			
Juice	40	Beauslus ours			
Milk	38 - 40	puley Inco			
		mille			
LUNCH – Arriva No. of Meals: Description	l Time:	/2 2-3 Off	icer's Signature:	Arrival	Reheated
		menu/now mear is cooked			Reneated
2 000mp	Temperature		Quantito	Temp	Temp
Meat	I .	16000 BLAZED HAM		Temp	Temp
	Temperature	HONOR BLAZED HAM HOT SPICED ESCALLA PARA HEEST	3021	1	Temp
Meat	Temperature	but spicod oscarca por Hill	302, 65 1/2 c.	Temp	Temp
Meat Stew	Temperature 110 - 140 160 or more	Gramor TAPIOCA	302, 65 /2 c. 1 c.	Temp	Temp
Meat Stew Hot Starch	Temperature 110 - 140 160 or more 150 or more	LUT SPICOD ESCAPES PED HIPL STUAMOD TAPIOCA BASIL TOWNTH SALOD	302, 65 /2 C. 1 C. 1 sun	Temp	Temp
Meat Stew Hot Starch Hot Vegetables	Temperature 110 - 140 160 or more 150 or more 160 or more	LET SPICED ESCAPED HIPL STEAMED TAPIOCA BASIL TOWNTO SALED DIMBION ROLL	302, 165 1/2 C. 1 C. 1 Buch 204,	Temp	Temp
Meat Stew Hot Starch Hot Vegetables	Temperature 110 - 140 160 or more 150 or more 160 or more	LUT SPICOD ESCAPES PED HIPL STUAMOD TAPIOCA BASIL TOWNTH SALOD	302, 165 1/2 C. 1 C. 1 Buch 204,	Temp	Temp
Meat Stew Hot Starch Hot Vegetables Canned fruits/Pudding DINNER - Arriv No. of Meals:	Temperature 110 - 140 160 or more 150 or more 160 or more 40 or less	LET SPICED ESCAPES PED HEPLE STEAMED TAPIOCA BASIL TOWNTOL SALED DIMBOR ROLL MAR GARINE / SAWWINGS / MICH + TILLO 1715 OFF	302, 65	Temp 150	lug
Meat Stew Hot Starch Hot Vegetables Canned fruits/Pudding DINNER - Arriv	Temperature 110 - 140 160 or more 150 or more 160 or more 40 or less val Time:	LET SPICED ESCAPES PED HIPL STEAMED TAPIOCA BASIL TOWNTO SALED DIMBOR ROLL MAR GARINE / SAW WICH / MUK + JUICE	302, 65	Temp 150 V. Obe	Reheate
Meat Stew Hot Starch Hot Vegetables Canned fruits/Pudding DINNER - Arriv No. of Meals:	Temperature 110 - 140 160 or more 150 or more 160 or more 40 or less	HOT SPICED ESCAPES PED HEPE STORMED TRAPISCA BASIL TOWNTH SALED DIMBOR ROLL MAR GARRING / SAME WICH / MUK + Juico 1715 Off Menu/How meal is cooked	302, 65	Temp 150 V. OSe Arrival Temp.	lug
Meat Stew Hot Starch Hot Vegetables Canned fruits/Pudding DINNER - Arriv No. of Meals: Description	Temperature 110 - 140 160 or more 150 or more 160 or more 40 or less val Time: Actural Temperature	HOT SPICED ESCAPES PED HEPPE STORMED TRAPIOCA BASIL TOWNTON SALED DIMBOR ROLL MAR GARRING / SAMOWNICH / MUK + JULICO Menu/How meal is cooked Rica	302,	Temp 150 V. Obe	Reheate
Meat Stew Hot Starch Hot Vegetables Canned fruits/Pudding DINNER - Arriv No. of Meals: Description Meat	Temperature 110 - 140 160 or more 150 or more 160 or more 40 or less val Time: Actural Temperature 110 - 140	HOT SPICED ESCAPES PED HEPE STORMED TRAPISCA BASIL TOWNTH SALED DIMBOR ROLL MAR GARRING / SAME WICH / MUK + Juico 1715 Off Menu/How meal is cooked	302,	Temp 150 V. OSe Arrival Temp.	Reheate
Meat Stew Hot Starch Hot Vegetables Canned fruits/Pudding DINNER - Arriv No. of Meals: Description Meat Stew	Temperature 110 - 140 160 or more 150 or more 160 or more 40 or less	HOT SPICED ESCAPES PED HEPPE STORMED TRAPIOCA BASIL TOWNTON SALED DIMBOR ROLL MAR GARRING / SAMOWNICH / MUK + JULICO Menu/How meal is cooked Rica	302, 1 C. 1 C. 1 Such 2 C4. 1 CA. 1 CA.	Temp 150 V. OSe Arrival Temp.	Reheate
Meat Stew Hot Starch Hot Vegetables Canned fruits/Pudding DINNER - Arriv No. of Meals: Description Meat Stew Soup	Temperature 110 - 140 160 or more 150 or more 160 or more 40 or less	HOT SPICED ESCAPES PED HEPPE STORMED TRAPIOCA BASIL TOWNTON SALED DIMBOR ROLL MAR GARRING / SAMOWNICH / MUK + JULICO Menu/How meal is cooked Rica	302, 1 C. 1 C. 1 Buch 2 6th 1 C. 1 6th 1 6th 1 6th 1 6th 1 6th 1 C. 2 pc. 6 pcs. 2 pc. 6 pcs. 2 pc. 2 pc.	Temp 150 V. OSe Arrival Temp.	Reheate
Meat Stew Hot Starch Hot Vegetables Canned fruits/Pudding DINNER - Arriv No. of Meals: Description Meat Stew Soup Hot Vegetables	Temperature 110 - 140 160 or more 150 or more 160 or more 40 or less	HOT SPICOD ESCAPLA PED HEPLE STORMOD TRAPIOCA BASIL FORMATEL SALOD DIMENON ROLL MAR HARMAS / SAMOWING / MENU/How meal is cooked Rice Grilled for L Menu/How meal is cooked	302, 1 C. 1 C. 1 Such 2 C4. 1 CA. 1 CA.	Temp 150 V. OSe Arrival Temp.	Reheate

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A No of Meals:	Arrival Time	: <u>07/5</u> Officer's S	ignature:_	52/	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 14	Exerce 14 Towns T		140	
Hot Cereal	150 or More	screen she bloke			
luice	40	Organia o			
Milk	38 - 40	caseen			
		Juich amor			
		mito			
LUNCH – Arriva No. of Meals:		***************************************	-	т	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	FRUINU SPAGHETTI MILLS SAMES &		160	
Stew	160 or more	01577			
Hot Starch	150 or more	MARIMATTO PSSED SALAD W/ OIL	BWL.		
Hot Vegetables	160 or more	TOUSTED BUTTY RES PROMIN BROWN	3 pos.		
Canned fruits/Pudding	40 or less	cancios la / magnetinguis / on	1 1	1	
		mick 16n. / Thico lon.			
		VALUE WATTERS			
DINNER – Arriv No. of Meals:	val Time:	/700 Officer's	Signature Quantity	Arrival	Reheate
Description	·		Portion	Temp.	Temp.
Description	Temperature		1 / 4	155	
Description Meat	110 - 140	Rice	2/3 C		
Description Meat Stew	110 - 140 160 or more	Chicken Cacciatore	304		
Meat Stew Soup	110 - 140 160 or more 175 or more	Mushroom Soup	303/ 1e.		
Meat Stew Soup Hot Vegetables	110 - 140 160 or more 175 or more 160 or more	Chicken Cacciatore Mushroom Soup Squash W/carrots & Bell Pepper	304		
Description Meat Stew Soup Hot Vegetables Canned fruits/Pudding	110 - 140 160 or more 175 or more 160 or more 40 or less	Mushroom Soup	303/ 1e.		
Meat Stew Soup Hot Vegetables	110 - 140 160 or more 175 or more 160 or more	Chicken Cacciatore Mushroom Soup Squash W/carrots & Bell Pepper	304 1C. 1/2 C		

• Creamed Items and Hot Cereals: 150 Deg. F, or more

- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 08・200	19 4	Day	: Sunda	v 1	
BREAKFAST – A	Arrival Time	: 0700 Offi	cer's Signature:_	Pe .	,
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Bacon	2 pcs	140	1
Hot Cereal	150 or More	Inough Trast	7. pis		
Juice	40	moneja vost	6		
Milk	38 - 40	Cockwe	1 PAK		
		Mile	6		
LUNCH – Arriva No. of Meals:	l Time:\	/SZ Offi	cer's Signature:	P	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	ANALYS IN AND MOS MANALY	302.	113	
Stew	160 or more	DINNER MOUS	2 p.y.		
Hot Starch	150 or more	STEAMED RICK	2/36.		
Hot Vegetables	160 or more	LETTING & 10MATO W ARESSING	`c.		
Canned fruits/Pudding	40 or less	aphyprones	10.		
		s and we cut	VRA.		
		2.1. mix	ic.		
DINNER – Arriv No. of Meals:	val Time:	Off	icer's Signature	:	
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheate Temp.
Meat	110 - 140		1590.	153	
Stew	160 or more	steened him	Isep.		
Soup	175 or more	Vegies Somp	1/2 cres		
Hot Vegetables	160 or more	buttored com	1sep		
Canned fruits/Pudding	40 or less	dimer roll	2 pcs		
Milk	40 or Less	fores	1en		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Quantity/Portion:

Each; pieces; etc.....

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A No of Meals:	Arrival Time:	Officer's S	Signature:		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet 🛴 🔻	140 or More				
Hot Cereal	150 or More				
Juice	40				
Milk	38 - 40				
LUNCH – Arriva No. of Meals: 09	l Time: <i>lō</i>	Officer's	Signature:		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	chese burger	1	140	
Stew	160 or more	french fries	1c.		
Hot Starch	150 or more	helfree	15.		
Hot Vegetables	160 or more	Chien ,	18.		
Canned fruits/Pudding	40 or less	Kefely wilk.	10.		
		fills, Mayprose Mas found	10.10/0		
		Graham Conchers	10. /p/p. 3 pcs.		
DINNER - Arriv No. of Meals:	Actural	Officer's Menu/How meal is cooked	Signature:	Arrival	Reheate
Mont	Temperature		Portion	Temp.	Temp.
Meat				 	
Stew	160 or more			+	
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less			 	
Camed Huits/Fudding	40 or Less		 	 	
Milk	TO OI LESS			+	
Milk			1	1	
Milk	·				

Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Soups and gravies: 175 Deg. F, or more

Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Milk Products: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A	Arrival Times	:Officer's	Signature:_	8	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	tousted bread	2 5/6.	142	
Hot Cereal	150 or More	arilled ham	1 slc.	73	
Juice	40	bouch egg			
Milk	38 - 40	forenoyt	lea.		
		fruit rely	lux.		
		margerine	Ira.		
		graham Craebur	3 pes.	Λ	
LUNCH – Arriva No. of Meals:	l Time: <u>//</u> 4	Officer's	Signature:	2/	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	B:B. Q attekend	302	143	+
Stew	160 or more	STURMED RED RICE	2/3	;	
Hot Starch	150 or more	Sonsoner brown Bonne	1/2		
Hot Vegetables	160 or more	Potato salars	1		
Canned fruits/Pudding	40 or less	Hummmorox WAYTO RULL	2		
		projections	3		
		GRAPPS FROSA	3		
DINNER - Arriv		1700 Officer'	s Signature:	'	7
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	RICE	1/3 C.	174	Z CIII Di
Stew	160 or more	Mahi-Mahi w/ condiments	303	1,,,	
Soup	175 or more	Kara-Kung	1/20	_	
Hot Vegetables	160 or more	Soup	10.		
Canned fruits/Pudding	40 or less	Dinner rolls/button	1 ea.		
Milk	40 or Less	Dinner rolls/butter applesance/wokre	1/2 C		
		m/k/ Sucudi	140,		

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: <u>08 · (7 ·</u>	06	Day:	[purso	sy	
BREAKFAST – A	Arrival Time:	07/5 Officer	's Signature:_	8	5
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Parcate	3 pes		
Hot Cereal	150 or More	arilled ham	1310	143	
Juice	40	apple inice	lea.		
Milk	38 - 40	Forences 4	(ca.		
		fresh banana	Ica.		
			/ ea.		
		morgerine & Syrup Graham Cracker	3 pcs.		,
Description	Temperature	Menivitow meal is cooked		Temp	Temp
LUNCH - Arriva	l Time:	17/0 Office	r's Signature:	- Gr	Shell)
Description	Actural	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat 🤼 🔨	110 - 140	Roast Turken Warry	2,5	158	
Stew	160 or more	Baked Banara	1/20		
Hot Starch	150 or more	Pear & Carrols	1 con	•	
Hot Vegetables	160 or more	Slical Bread	1 pc		
Canned fruits/Pudding	40 or less	Milk	7		
	1	Sordwich	1		
					
DINNER – Arriv	val Time:	Office	er's Signature	BN	1
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheate
-	Temperature		Portion	Temp.	Temp.
Meat Çv ţ	110 - 140	Rice	1/30	154	<u> </u>
Stew	160 or more	Stirfing Ground book w/ rushwan	30%		
Soup	175 or more	Lettuce & formato sales			
Hot Vegetables	160 or more	donnar rolls /butter	1.4.		
Canned fruits/Pudding	40 or less	10 10 20			1

Generally, Temperature standard are:

Milk

• Creamed Items and Hot Cereals: 150 Deg. F, or more

Vegetables and Stews: 160 Deg. F, or more

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

er.

CR.

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

Quantity/Portion:

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 08.16	6-06	Day: Officer's S	redness	lay	
BREAKFAST - A	Arrival Time	: 0710 Officer's S	ignature:_	O B	ه.
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	SCRAMBLE LAG	SCP.	141	
Hot Cereal	150 or More	FRISD PICE	Sci2		
Juice	40	PAST BREAD ,	100.		
Milk	38 - 40	magnaire la. Jack	lea.		
		CRAUGES I DA. GRAHAM CRICKER	3 pas		
		Tinco	1000.		
		mice	100.		
LUNCH - Arriva	al Time:	Officer's	Signature:	79	11
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
Mark	Temperature			Temp	Temp
Meat	110 - 140	Ground Hamburger Steak W Mushro		155	
Stew	160 or more	Buttered Mashed Potatoes	1/20.		
Hot Starch	150 or more	Sawfeel Groen, Wing or String Bu	3/40.		
Hot Vegetables	160 or more	Fruit Solad	pe.		
Canned fruits/Pudding	40 or less	Homenate White Roll /2 Margarine	2		
		Sherper and Chamorro Cake	I FQ.		
		23 Milk.	1 c.		
DINNER - Arriv			Signature:		n
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Rice	1/3 C	149	Yemp.
Stew	160 or more	Herbod Pork Loin	303	'/7	+
Soup	175 or more	Hart 100 Cours	1c.	 	-
Hot Vegetables	160 or more	Hearty Veg. Society Gran Pea & Couliflower Salad	1/2 C		
Canned fruits/Pudding	40 or less	Home made dinner 10/6	Tea		
Milk	40 or Less	Batter	lea.	 	
· · · · · · · · · · · · · · · · · · ·		Mandasin Oranges	1th-	 	
 Vegetables a 	ms and Hot Cere	eals: 150 Deg. F, or more Deg. F, or more Each; pieces; etc	; tespn; bowl;	handful; sli	ces; slabs;

Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Milk Products: 40 Deg. F, or less

Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

No of Meals: 0 ?			T T	<u> </u>	Reheated
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Temp.
iggs/Omelet	140 or More	Bacon	2 pcs.	142	
Iot Cereal	150 or More	French Toget	6 per.		
uice	40	chilled juice	\ ea.		
Ailk	38 - 40	2% mita	ا عد		
		Fresh ovange	\ ex.		
		Graham chackers	3 pcs.		
					<u> </u>
LUNCH – Arriva No. of Meals:	l Time:	Officer's	Signature:		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheate
Meat	110 - 140	Italian Emp		175	
Stew	160 or more	Turkey conduists	·		
Hot Starch	150 or more	Frait Coles law			
Hot Vegetables	160 or more	Banana			
Canned fruits/Pudding	40 or less	milk dmice Crackers			
		drice			
		crackers			
DINNER – Arriv	> bloger		Signature	<u> </u>	Reheate
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Temp
Meat	110 - 140	Fish Florentina	202.		
Stew	160 or more	Corn crab soup	1 e.		
Soup	175 or more	Beasoned Zucchini W/ onis			
Hot Vegetables	160 or more	Steamed rice	1/3 c	•	
C 1 C '- M 11'	40 or less	blushing pear salad	1/2c		
Canned fruits/Pudding					

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A		:0703Officer's S	signature:_	Qu	1
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled eags	1 800.	140	
Hot Cereal	150 or More	hash browned potatoes	1 500.		
Juice	40	Chilled wice	1/20.		
Milk	38 - 40	54% less fat milk	(c.		
		fresh orange	\ear		
		Graham crackers	2 pcs.		
			1		
LUNCH – Arriva No. of Meals:			Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Roked He Stone Topixa		(44	
Stew	160 or more	Jima woll			
Hot Starch	150 or more	Oldrice			
Hot Vegetables	160 or more	Suid			1
Canned fruits/Pudding	40 or less	uill			
		1633 hrs. Officer's	6	(XI)	m
DINNER - Arriv	val Time:	1935 Nrs. Officer's	Signature:	01	
	3 Plates Actural	Menu/How meal is cooked	Quantity	Arrival	Reheate
No. of Meals: O	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheate Temp.
No. of Meals: O	Actural Temperature	Menu/How meal is cooked Chicken w Dumphings	Quantity Portion 3 02.	Arrival Temp.	1
No. of Meals: O Description Meat Stew	Actural Temperature 110 - 140 160 or more	Menu/How meal is cooked Chicken w/ Dumplings Steamed rice	Quantity Portion 3 02.	Arrival Temp.	1
No. of Meals: Or Description Meat Stew Soup	Actural Temperature 110-140 160 or more 175 or more	Menu/How meal is cooked Chicken w/ Dumplings Steamed rice Buttered steamed broccoli	Quantity Portion 3 02. 2/3 E.	Arrival Temp.	1
No. of Meals: O Description Meat Stew Soup Hot Vegetables	Actural Temperature 110 - 140 160 or more 175 or more 160 or more	Menu/How meal is cooked Chicken w/ Dumplings Steamed rice Buttered steamed broccoli Homemade wheat roll	Quantity Portion 3 02.	Arrival Temp.	1
No. of Meals: Description Meat Stew Soup Hot Vegetables Canned fruits/Pudding	Actural Temperature 110 - 140 160 or more 175 or more 160 or more 40 or less	Menu/How meal is cooked Chicken w/ Dumplings Steamed rice Buttered steamed broccoli Homemade wheat roll Cantaloupe	Quantity Portion 3 02. 2/3 E.	Arrival Temp.	1
No. of Meals: O Description Meat Stew Soup Hot Vegetables	Actural Temperature 110 - 140 160 or more 175 or more 160 or more	Menu/How meal is cooked Chicken w/ Dumplings Steamed rice Buttered steamed broccoli Homemade wheat roll	Quantity Portion 3 02. 2/3 E. 1/2 C. 2 PCS	Arrival Temp.	1

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A No of Meals:	Arrivai 1 ime:	Officer's	Signature:_	0	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Queberry lancates	4 705	140	
Hot Cereal	150 or More	grilled ham	1 5/0	•	
Juice	40	fruit pench wice	1 es		
Milk	38 - 40	foremost	lea		
		fresh banana	1 ra		
		Marginie & Syrup	I ea.		
		Margerine & Syrup Graham Croeker & brun. Cookies	2 pcs. ca.		
LUNCH – Arriva	l Time:	<i>(</i>	s Signature:		
No. of Meals:		M MT	Oversity	Arrival	Reheated
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Temp	Temp
Meat	110 - 140	heart of market Blade Grang		150	
Stew	160 or more	Amorna Parks of Caret			
Hot Starch	150 or more	vas grad			
Hot Vegetables	160 or more	Linner all			
Canned fruits/Pudding	40 or less	31			
		hill			
DINNER – Arriv	val Time:	Officer'	's Signature		
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheate Temp.
Meat	110 - 140	Tuba ada luzze		154	
Stew	160 or more	Frunch Enger SOND.		no	
Soup	175 or more	dinner val		1	
Hot Vegetables	160 or more	Righ Gupes.			
Canned fruits/Pudding	40 or less	milk			
Milk	40 or Less	dir			

- Soups and gravies: 175 Deg. F, or more
 Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A No of Meals:			Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	boil east	la.		
Hot Cereal	150 or More	Twist France	lea.		
luice	40	Apple suice	(ch.		
Milk	38 - 40	, , , , , , , , , , , , , , , , , , , 	1 ea		
		grahim crocker	3 pcs.		
		graham crocker	len.	1	
				//	
LUNCH – Arriva No. of Meals:	l Time: <u>//</u>	46 Officer'	s Signature:		-
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheat
Meat	Temperature	Burken KX		Temp	Temp
Stew	160 or more	T En		148	
Hot Starch	150 or more	F. FROMS,			-
Hot Vegetables	160 or more	Lutino Silver Comario			
Canned fruits/Pudding	40 or less	ce mes			
DINNER – Arriv No. of Meals:			's Signature:		
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival	Reheated Temp.
Meat	110 - 140	Prop D. Pro Marker 1 10 della		Temp.	Temp.
Stew	160 or more	the bifeake of verdelies	302	155	
Soup	175 or more	steamed spe 1	1/20		_
Hot Vegetables	160 or more	Homemorde wit poll w/ manyonne	223		
Canned fruits/Pudding	40 or less	Heart yeven tous	ic.		
Milk	40 or Less	Eur adda	- '0'		
	1	1			

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Vegetables and Stews: 160 Deg. F, or more

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: <u>& - l</u> l	-06	Day:	Friday		
BREAKFAST – A	Arrival Time:	0705 Officer	's Signature:_	gu	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambles 1992	1 xp.	147	
Hot Cereal	150 or More	Datment 00	1/2 cup		
Juice	40	Muffen	203	-	
Milk	38 - 40	milk	1 a.		
		fresh orange	lea.		
		hutter à july	12.		
		graham crocker	3 pcs.		
LUNCH - Arriva No. of Meals: Description	Actural	Menu/How meal is cooked	r's Signature: Quantity	Arrival	Reheated
Description	Temperature	menu/now meat is cooked	Quantity	Temp	Temp
Meat	110 - 140	Rice	1 scp	149	
Stew	160 or more	Pot Poast	3 pcs		
Hot Starch	150 or more	Dinner robl of butter	7 pcs		
Hot Vegetables	160 or more	Ves. salad	1 serv		
Canned fruits/Pudding	40 or less	1210	1 Serv		
	}	Sandnich	7		
		Mille / Inice	1 enet		
DINNER – Arriv No. of Meals:			r's Signature:		7
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheate Temp.
Meat	110 - 140	Rice	1/3 C.	145	
Stew	160 or more	FISH w/tartar Sauce	1/3 C. 303		
Soup	175 or more	MISO Sous	100		
Hot Vegetables	160 or more	bound cabbage / carrots / Dell A	opper 1/2 C	,	
Canned fruits/Pudding	40 or less	PINNEYOUR/BUTTER	100		
Milk	40 or Less	Horardew	ico		
		Milk-Bardurch	lea		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Quantity/Portion:

Each; pieces; etc.....

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST - A No of Meals:	Arrival Time	Officer's S	ignature:	PIL	<u> </u>
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	FRENCH DAST SUPREME	3	143	
Hot Cereal	150 or More	TWAYEY BARON	2		
uice	40	anled more	1/2 6.		
⁄iilk	38 - 40	2.1. MILE	lc.		
		BULLEN	IEM.		
		94445	IEA	,	
		chancers	IEA.		
LUNCH – Arriva	Ţ				
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheate Temp
Meat	110 - 140	DALON INCOV INTERMENT	302	144	
Stew	160 or more	BOKOD CREDY WHEKOMI Drowness now PUTIONS	1		
Hot Starch	150 or more	SPACANO' DANG	1/2		
Hot Vegetables	160 or more	carnot Roser prompple calas			
Canned fruits/Pudding	40 or less	evil	2		
		marinon	2		
			1		
DINNER – Arriv			Signature:	·	
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheate Temp
Meat	110 - 140	Rice	2/3 c.	159	10
Stew	160 or more	Poru Bisteak	3 az.		
Soup	175 or more	Ministrone Spens	10.		
Hot Vegetables	160 or more	Crap and Poroccoli Salad	1/2C.		
Canned fruits/Pudding	40 or less	Dimner rolls/butter	1ex-		
Milk	40 or Less	Par halises	2 pes		
		Sugar Cerolaios	2 es.		
		milk/Sandwich Quantity/Portion:	Lea-		

Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Milk Products: 40 Deg. F, or less

Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A	Arrival Time	Officer's S	ignature:_	Eb.	<u> </u>
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	SCRIFFIN BLU BG 65	1/20	140	
Hot Cereal	150 or More	SCATTERS) HASH BRUNMOD POTATOS	be.		
Juice	40	GRAKAM CRACKE	3 pos/00.		
Milk	38 - 40	CMUOD PRICO	2 04.		
		muk	200.		
		gelly 100. margarenes	100.	1	
	i i				
		ormal	100.		
LUNCH – Arriva No. of Meals: Description	l Time:			Arrival	
No. of Meals:	OG Actural Temperature	1212 Officer's S	Signature:	Arrival Temp	Reheate Temp
No. of Meals: Description Meat	OG Actural Temperature 110 - 140	Menu/How meal is cooked Old Fash ioned Meatloof	Quantity 302.	Arrival Temp	
No. of Meals: Description Meat	03 Actural Temperature 110 - 140 160 or more	1212 Officer's S	Quantity 3 02.	Arrival Temp	
No. of Meals:	OG Actural Temperature 110 - 140	Menu/How meal is cooked Old Fash ioned Meatloof	Quantity 3 02.	Arrival Temp	Reheate
No. of Meals: Description Meat Stew Hot Starch	03 Actural Temperature 110 - 140 160 or more	Menu/How meal is cooked Old Fash joned Meatloof Buttered Mashed Potatoes Seasoned Mixed Peas and Courrots	Quantity 302.	Arrival Temp	
No. of Meals: Description Meat Stew	03 Actural Temperature 110 - 140 160 or more 150 or more	Menu/How meal is cooked Old Fash ioned Meathorf Buttered Mashed Potatoes Seasoned Mixed Peas and Carrots Homemade White Roll/2 Margarine	Quantity 3 07. 1/2 C. 1/2 C.	Arrival Temp	
No. of Meals: Description Meat Stew Hot Starch Hot Vegetables	03 Actural Temperature 110 - 140 160 or more 150 or more 160 or more	Menu/How meal is cooked Old Fash joned Meatloof Buttered Mashed Potatoes Seasoned Mixed Peas and Courrots	Quantity 3 07. 1/2 C. 1/2 C.	Arrival Temp	

DINNER - Arrival	Time:
------------------	-------

No. of Meals:

Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Turkey adolon w/ you.	302.	146	
Stew	160 or more	Garden Salad dressing	IC.		
Soup	175 or more	French onion Soup	10.		
Hot Vegetables	160 or more	white rou / margarine	Zea.		
Canned fruits/Pudding	40 or less	Banana	1 PC.		
Milk	40 or Less	Steamed rice	/3 C.		
		Tuna Sandwich / mill	lea.		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST - A No of Meals:	Arrival Time:	Officer's	Signature:_	AL	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	s untingled ell	1/20,	•	
Hot Cereal	150 or More	Cous catheori	IEA.		
Juice	40	amy snik	1/2 4		
Milk	38 - 40	211. mue	90,		
		BUNEBERRY MUFFIN	280.		
		chaquene	1Em		
		BUNDAD	157.		
LUNCH – Arriva No. of Meals:			s Signature:	T	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheate Temp
Meat	110 - 140	Rice	15cp	148	Temp
Stew	160 or more	Ham	2 75	10	
Hot Starch	150 or more	Apple	1 serv	-	
Hot Vegetables	160 or more	Tomato Salad	1 Serv		
Canned fruits/Pudding	40 or less	Dinner ROll W/ butter	7		
		Sardwich	Ī		
		Mille / Juice	1 exch		
DINNER – Arriv No. of Meals: Description	al Time:	-	s Signature:	,	
Description	Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheate Temp
Meat	110 - 140	Corn Crab Sour		175	
Stew	160 or more	Corn Crab Soup BIBQ Fish w/tartar Sance		1	
Soup	175 or more	Rice			
Hot Vegetables	160 or more	Aspangus w/ Cheese Sauce			
Canned fruits/Pudding	40 or less	Dinner rolls Butter			
Milk	40 or Less	Meindarin oranger			
		milk and Sandwich			

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 08	.07.06	Day:	Unday		
BREAKFAST – A	rrival Time:	07/5 Officer's Si	ignature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled eggy	1500	140	
Hot Cereal	150 or More	Toast hoead !!	6 pcs.		
Juice	40	Appre juice	6 pcs.		
Milk	38 - 40	7779	lea.		
		fresh brange	Iren.		
		fresh Graye Grahan Croeber	2 ea.		
		butter & elly) en.	<u> </u>	
LUNCH – Arriva No. of Meals:	l Time: <u>/</u>	Officer's S	Signature:	+(/V))
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat		TTOLONI SPAGNITTI	3n	149	
Stew	160 or more	TALION SPAGNETTI HARRING TOSSON SALAN TONS UN BINHUNG F-DROWN	(
Hot Starch	150 or more	Tonsun Butture F-Brown	3		
Hot Vegetables	160 or more	examo	13		
Canned fruits/Pudding	40 or less	mile	1		
			4		
/		·		1	
DINNER - Arriv	val Time: 16	0fficer's	Signature	:- Q	· 7
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheate Temp.
Meat	110 - 140	MUSBrugen Semp	Saz		
Stew	160 or more	Hicken Caccippone	302	167	
Soup	175 or more	Stormen Rice	2/3		
Hot Vegetables	160 or more	west squares Tearnet (Bell Partie	2/3		
Canned fruits/Pudding	40 or less	latte The roots	3 1		
Milk	40 or Less	hand land a w	1		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Quantity/Portion:

Each; pieces; etc.....

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A	Arrival Time	:Officer's	Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	PROMULE TOMST	2	143	1 cmp.
Hot Cereal	150 or More	wandle strue			-
Tuice	40	citilos Thies	Lac.		
Milk	38 - 40	MARRIAN 6	7em		
		PURKON BACON	28A.		
		me (CR	1614.		
		ORNAGO FRANT	100	<u> </u>	
	Temperature			Temp	Temp
No. of Meals:		Officer'	s Signature:		
Meat	Temperature				Temp
Stew	160 or more	CHICKEN SOUP W/ 13 ANDNA		1702	
Hot Starch	150 or more	STEAMED RICE LETTUCE + SALAS W/ DRESSING			:
Hot Vegetables	160 or more		2		
Canned fruits/Pudding	40 or less	HOMEMADE WHITE ROLLS	2		
	10 07 1000	WARRARINE			
		CANTALOUGE			-
	<u> </u>	Mick	<u> </u>		
DINNED A	1 Ti	OCC.	?- C:		
No. of Meals:	vai ime:	Officer	's Signature	· i	· · · · · · · · · · · · · · · · · · ·
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheate Temp.
Meat	110 - 140	Steamed once	L.	170	•
Stew	160 or more	Shr fry seafoid	102		
Soup	175 or more	can by butly	11-		
Hot Vegetables	160 or more	le call	10		

Generally, Temperature standard are:

Canned fruits/Pudding

Milk

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more

40 or less

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Tuna gandwel

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

				Hen	
BREAKFAST – A	arrival Time:	Officer's	Signature:_	00-	
No of Meals: Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	CHECON KNOS KALOS	1 3006	175	2 03.257
Hot Cereal	150 or More	PLIST BROWN MARGARINE	1 0.	1	
Juice	40		154-		
Milk	38 - 40	TELLY	164.		
		map barelels	164.		
	,				
		A STATE OF THE STA		-41	
LUNCH – Arriva	l Time:	/205 Officer's	Signature:	Es	~
No. of Meals:				,	
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
Mark	Temperature	10000	+	Temp	Temp
Meat		STIRERY TURKEY of BROCCOLI + PROM	302.	167	
Stew	160 or more	STEAMED 121CG	₹5 c.		
Hot Starch	150 or more	EMERURI) SACAS	Bul		
Hot Vegetables	160 or more	DIMMOR POUL 2 DR. / MARGARIME \$	100.		
		The second secon	104.	l .	1.
Canned fruits/Pudding	40 or less	SHORBOT PUMPKIN BUR		 	
Canned fruits/Pudding	40 or less	MUC THICK	100.		
Canned fruits/Pudding	40 or less				
DINNER – Arriv No. of Meals:	val Time:	Turna surrowion Officer's	/ oa.		
DINNER – Arriv	val Time:	Turna suriowion	154.		Reheate Temp.
DINNER – Arriv No. of Meals:	val Time:	Turna surrowion Officer's	/ on. / on. Signature Quantity	Arrival	Reheate
DINNER - Arriv No. of Meals: Description	val Time:	Turna surrowion Officer's	/ on. / on. Signature Quantity	Arrival	Reheate
DINNER - Arriv No. of Meals: Description Meat	Actural Temperature 110 - 140	Turna surrowion Officer's	/ on. / on. Signature Quantity	Arrival	Reheate
DINNER - Arriv No. of Meals: Description Meat Stew	Actural Temperature 110 - 140 160 or more	Turna surrowion Officer's	/ on. / on. Signature Quantity	Arrival	Reheate
DINNER - Arriv No. of Meals: Description Meat Stew Soup	Actural Temperature 110 - 140 160 or more 175 or more	Menu/How meal is cooked	/ on. / on. Signature Quantity Portion	Arrival	Reheate

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 08.	03.06	Day:_	Thursd	lay	
BREAKFAST – A	Arrival Time:	Office Office	er's Signature:_	0 .	· —
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Pancake	4 pcs.	144	2 03.17.
Hot Cereal	150 or More	Carilled hum	I slc.		
Juice	40	corance frice	1 ea.		1
Milk	38 - 40	, , , , , , , , , , , , , , , , , , , ,	I ca.		
		forsh orange	1-1-1		
		Syrup of bletter	(ea		
		araham Crocker	lea.		1
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheate Temp
~ 0001-P-101.	1	menumow means cooked	Quantity		1
Meat	110 - 140	ROSIST Turkoy	30	170	
Stew	160 or more	prossing 1 bray	1/2		
Hot Starch	150 or more	Iollium Chan Bonny Songe			
Hot Vegetables	160 or more	Jollius Church Bonory Sonor	火		
Canned fruits/Pudding	40 or less	Pous & connuls	Vr		
		wellow 1 poll	2		
		makbaning-	1_		
DINNER - Arriv	val Time:	Malle Manyoru	cer's Signature	B	7
Description .	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheate
	Temperature		Portion	Temp.	Temp
Meat	110 - 140	Rice	1/30	1612	
Stew	160 or more	Stirky gound Bee (ib/MI	strnon 303	-	
Soup	175 or more	Atom Many			

Generally, Temperature standard are:

Hot Vegetables

Milk

Canned fruits/Pudding

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more

160 or more

40 or less

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

oa.

ea. ear

Each; pieces; etc.....

Quantity/Portion:

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A	Arrival Time	: Officer's S	ignature:_		4
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled easy	1 scp. :	140	
lot Cereal	150 or More	Frieb Rice	1 sep.		
uice	40	A10101 e inies	1 ch		
Milk	38 - 40	17	Tea.		
	-	Toosted loverd	2510.		
		Tousted bread Fresh orange butter of jam	Ira.		
		butter diam	Ira.	1	
LUNCH – Arriva No. of Meals: Description	Actural	Menu/How meal is cooked	Signature:	Arrival	Reheated
	Temperature		- Quantary)	Temp	Temp
Meat	110 - 140	GRAMANO HAM BURLOW STOOK /m next ROOM	3n.	153	
Stew	160 or more	puthous rangers Potators	1/2		
Hot Starch	150 or more	Sunton Gum, Weng, on stemmy Bown	3/4		
Hot Vegetables	160 or more	Fruit Sulves	1/2		
Canned fruits/Pudding	40 or less	Humany with to well	2		
		harabana	ح		
		pulle stress of mus communes care	1		
DINNER – Arriv No. of Meals:	val Time:	Small in A.	Signature		
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Árrival Temp.	Reheated Temp.
	110 - 140		10.	1712	
Meat	110-140	I HOUNTO VERTO - ATOMIC			
Meat Stew	160 or more	Healo Park Irin	302	1	
		Hearty Verne Soup Heart Pork John	302		
Stew	160 or more	Steamed rice	302		
Stew Soup	160 or more 175 or more	Green per & Courflower soled	302 2130. 1/2 C.		
Stew Soup Hot Vegetables	160 or more 175 or more 160 or more	Green pea & Courflower soled	302		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Date: <u>09/01/0</u>	6	Day:			
BREAKFAST – A	rrival Time:		s Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheate Temp.
Eggs/Omelet	140 or More			remp.	i
Hot Cereal	150 or More				
Juice	40				
Milk	38 - 40				
	· · · · · · · · · · · · · · · · · · ·				
					
LUNCH – Arriva No. of Meals:	l Time: <u>// 4</u>	Officer Officer	's Signature:	2	
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	R
N.C	Temperature			Temp	Temp
Meat	110 - 140	erer monous soup		177	
Stew	160 or more	RICH			-
Hot Starch	150 or more	FRAIT COCK PAIL		<u> </u>	
Hot Vegetables	160 or more	CHER STIK FRY		<u> </u>	
Canned fruits/Pudding	40 or less	,			
DINNER – Arriv	val Time:	/710 Office:	r's Signature	: Pm	
Description	Actural	Menu/How meal is cooked	Quantity		Rehea Tem
	Temperature		Portion //3 C	Temp.	Tem
Meat	1 []() - 14()		1720		
Meat Stew	110 - 140	Rice	10	175	1
Stew	160 or more	Corn Grab Song	- C	175	
Stew Soup	160 or more 175 or more	Corn Orab sour Fish Florentine	30%	175	
Stew Soup Hot Vegetables	160 or more 175 or more 160 or more	Corn Grab soup Fish Florentine Zucchim w/tomato & Onions	20%	175	
Stew Soup Hot Vegetables Canned fruits/Pudding	160 or more 175 or more 160 or more 40 or less	Corn Grab sour Fish Florentine Zucchim W/tomato & Onions Blushing Rears salad	2078 10. 10.	175	
Stew Soup Hot Vegetables	160 or more 175 or more 160 or more	Corn Grab soup Fish Florentine Zucchim w/tomato & Onions	20%	175	

- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 07-31	.06		7.31.06		
BREAKFAST – A No of Meals:	rrival Time	: 0715 Officer's	Signature:_	8	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled eggs	/ scp	140	
Hot Cercal	150 or More	hash fortate	(sep		
Juice'	40	banara Muffer	02 pcs.		
Milk	38 - 40		1 ca		
		Apple ivice	1 ca.		
		fresh orange	l'es.		
		butter Jelly cam	I ca.	1	
	Temperature			Temp	Temp
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
Meat	110 - 140		300	143	
Stew	160 or more	an Guatur potature	h		
Hot Starch	150 or more	SANGON SUMGONUS MINES VOG.	Th		
Hot Vegetables	160 or more	UKKA	1/1		
Canned fruits/Pudding	40 or less	Boar ase willow i well	1		
			1		
		walrust salan	1/2	1	
DINNER – Arriv No. of Meals:	val Time: <i>(</i>		's Signature	:: 2 }	
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheat Temp
Meat	110 - 140	CHICKEN WITH Oumplances	302	• /55	
Stew	160 or more	Stown to RICE	1/200		
Soup	175 or more	Buttown Stoom Poruccol			
Hot Vegetables	160 or more	Humumorox estant Rell	1/1		
Canned fruits/Pudding	40 or less		1		
l		MARRIMENTE			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Quantity/Portion:

Each; pieces; etc.....

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

	Daily Men	u & Temperature Log of	Hot/Cold M	<u>eals</u>	
Date:	'n,	Da	y: 7.30	2.0b	
BREAKFAST No of Meals:	- Arrival Time:_	1205-Lunct Of	ficer's Signature		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Rice	(145	
Hot Cereal	150 or More	Picc Chicken	1:		
Juice	40	Titiyas	,	,	
Milk	38 - 40	veg mx	1		
		Fraifs	1		
		Canduich	1		
		Conduich Milk	1		

LUNCH - Arrival Time:

Officer's Signature:_____

No.	of	M	eals	:

Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheate Temp
Meat	110 - 140				
Stew	160 or more				
Hot Starch	150 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				

DINNER - Arrival Time	•	Time	val	Arri	_	ER	IN	IN	n
-----------------------	---	------	-----	------	---	----	----	----	---

Officer's Signature:___

Νo	٠.	ot	M	ea.	ls:
n.	_				

Description	Actural	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
	Temperature		Portion	Temp.	Temp.
Meat	110 - 140	Hearly varie some		177	
Stew	160 or more	Chan, style sot vant	302		
Soup	175 or more	strong rice	1/3		
Hot Vegetables	160 or more	Cham, marginated my gold	Te,		
Canned fruits/Pudding	40 or less	Hamonade entroll of mariane	Zec		
Milk	40 or Less	Peach Holves	ZPCE		
	Snooks	Poketh cooler ex somant			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs